



MULTI COMPANY HOLIDAY PARTY *menu*



PHOTOBOOTH

FIRST COURSE

CANAPÉS & HOT HORS D'OEUVRES

An assortment of canapés & hot hors d'oeuvres

SECOND COURSE

NAPA VALLEY SALAD

Cucumber wrapped mixed greens bouquet, garnished with candied pecans, grape tomatoes, crumbled goat cheese & drizzled in our signature vinaigrette.

THIRD COURSE

PENNE AL SUGO

Served in a plum tomato and garden-fresh basil sauce.

TORTELLINI ALLA PANNA

Served in a creamy béchamel sauce

FOURTH COURSE

VEAL ROAST AU JUS

An 8 oz. Veal Roast Loin served in a Rosemary infused natural Jus served with House Roasted Potatoes & Seasonal Vegetables

DESSERT

COPPA FRAGOLA

Fresh juicy strawberries served over delicious whipped mascarpone dressed with an array of edible garnishes.

DELUXE OPEN BAR

Red & White Wine, assorted Beer, 5 bar brands (Vodka, Gin, Whiskey, Scotch, Rum), plus Vermouth, Peach Schnapps, Dubonnet and Liqueurs. including Soft Drinks, Juices, bottled Flat & Sparkling Water, Coffee, Tea & Espresso.

VEGAN, VEGETARIAN, GLUTEN FREE AND FISH OPTIONS AVAILABLE

ALL DINNERS ARE SUBJECT TO HST AND 18% SERVICE CHARGE

INCLUDES STAGE SHOW AFTER DINNER CONSISTING OF

MAGICIAN • FIRE SHOW • AERIALIST

DJ ENTERTAINMENT TO FOLLOW

CHÂTEAU LE JARDIN



\$179 +HST +GRATUITIES